

Primitivo IGT



Origin

Country	Italy
Wine Region	Puglia
Winery	Messer del Fauno

Technical Data

Grape Varieties	Primitivo
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Screw cap

Vinification	Traditional vinification method: completely mature grapes are harvested and softly pressed. The grapes are then fermented and macerated with the skins at controlled temperatures of 23-25°C in stainless steel tanks.
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Ageing	In stainless steel tank at a constant low temperature before bottling.
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Description

In Brief	Primitivo variety traditionally grows in Puglia (the "heel" of Italy), where it was introduced in the 18th century. DNA fingerprinting revealed that it is genetically equivalent to the Croatian grapes Crljenak Kaštelanski and Tribidrag. The grape found its way to the United States in the mid-19th century, and became known by variations of the name "Zinfandel". The grapes typically produce a robust red wine.
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Tasting notes	Dark and intense ruby colour. On the nose, notes of tar, liquorice and red berries. Full-bodied, warm and fruity, with strong tannins.
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Food Pairing	Ideal with spicy grilled meat, roasts and stuffed ravioli pasta with rich tomato sauce.
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Notes

